



2010 Hot Hors d'Oeuvres

- Crispy Shrimp and Pork Won Ton**
Pork and Shrimp won ton served with mustard and shoyu.
\$165.00
- Chicken Yakitori**
Grilled marinated chicken skewer with Teriyaki sauce. Garnished with scallions and sesame seeds
\$205.00
- Korean Chicken Drumettes**
Deep fried seasoned drumettes, tossed with a spicy sesame sauce
\$205.00
- Spanakopita**
Phyllo pastry stuffed with Spinach and Feta cheese
\$225.00
- Assorted Dim Sum**
Half Moon (Seafood and Pork), Har Gau (Shrimp), Shu Mai (Pork and Shrimp). Served with Chinese Hot Mustard Sauce
\$235.00
- Based on 100 pieces ~**
- Swedish Meatballs**
Served with Mushroom sauce
\$190.00
- Crispy Vegetable Spring Rolls**
Vegetables, long rice, black mushroom wrapped in rice paper and deep-fried. Served with Oriental Vinaigrette.
\$190.00
- Grilled Shrimp Skewer**
Grilled jumbo shrimp marinated in ginger and shoyu. Served with an Asian Scampi Sauce
\$275.00
- Shrimp Tempura**
Served with traditional dipping sauce
\$255.00
- Baked Oyster Rockefeller**
Baked oyster with creamy spinach and bacon, topped with Hollandaise sauce
\$305.00
- Bacon Wrapped Scallops**
Large Sea scallops wrapped in an apple wood smoked bacon
\$270.00
- Beef Yakitori**
Beef skewer marinated with ginger and shoyu. Served with Teriyaki sauce
\$205.00
- Miniature Crab Cake**
Served with a Creole Mustard aioli
\$325.00
- Chicken or Beef Satay**
Grilled marinated chicken or beef with lemon grass, garlic, coriander, coconut milk and cumin. Served with a Thai Peanut sauce
\$215.00
- Chinese Roast Pig**
Service for 150 guests. Presented with Hoi Sin and Plum sauce
\$725.00

Carving Stations

(Includes a Basket of Mini Rolls)

All Carving Stations serve approximately 50 persons

- Honey Glazed Ham**
Baked ham with honey glaze, cinnamon, and cloves. Served with Kona coffee sauce
\$285.00
- Blackened New York Striploin**
Char-roasted sirloin with Cajun spices. Served with Sweet Chili Aioli sauce or Bordelaise sauce
\$505.00
- Steamship Round Pork**
Fresh leg of Pork Roasted to perfection and served with a Pineapple Chutney
\$295.00
- Roast Leg of Lamb**
Marinated with rosemary, garlic and fresh herbs Served with a Mint sauce
\$310.00
- Fresh Roasted Breast of Turkey**
Slow roasted with herbs and served with Cranberry Sauce & Pommery Mustard Aioli
\$240.00

All prices are subject to Current Applicable Service Charge & State Tax
Prices & Menu are Subject to Change





2010 Cold Hors d'Oeuvres

~ Based on 100 pieces ~

Salmon Roulade

*Smoked salmon rolled with an herb cream cheese.
Served on a sliced cucumber crouton with a dill garni*

\$270.00

Shrimp Cocktail on Ice

*Served with Cocktail sauce,
Tabasco and Lemon Wedges.*

\$380.00

Gorgonzola and Roasted Maui Onion on Crostini

\$240.00

Assorted Finger Sandwiches

*Tuna, Turkey, Roast Beef and
Ham and Cheese*

\$180.00

Sevruga Caviar

*Atop roasted Red Potatoes with Sour
Cream*

\$290.00

Crab Claws on Ice

*Served with Cocktail sauce,
Tabasco and Lemon Wedges*

\$405.00

Oysters on the Half Shell

Served with Cocktail sauce, Tabasco and Lemon wedges

\$360.00

Crab Stuffed Profiteroles

\$250.00

~ Based on 50 Servings ~

Island Ahi Poke

*Cubed Yellow Fin Tuna mixed with rock salt,
shoyu, onions, sesame oil, sesame seed, green
onions, and chili pepper flake.*

\$255.00

Mussel Poke

*Black mussel meat mixed with kim chee
paste, shoyu, green onions and onion*

\$230.00

Asian Style Salsa

*Seasoned with Shiitake mushrooms, Chinese
parsley and ginger, served with crisp wonton pi*

\$150.00

Imported and Domestic Cheeses Platter

*Baby gouda, brie, smoked mozzarella, Swiss,
and cheddar cheeses. Served with French
baguette and crackers.*

\$255.00

Fresh Seasonal Fruit Platter

*Sliced pineapple, cantaloupe, honeydew,
watermelon and red grapes*

\$175.00

Smoked Salmon with Maui Onions and Capers

*Norwegian smoked salmon with diced onions,
capers and Cream cheese.*

Accompanied with mini bagels

\$380.00

Grilled Vegetable Platter

*Zucchini, Egg Plant, Bell Pepper, Summer
Squash, and Asparagus.*

Served with Balsamic vinaigrette

\$185.00

Sashimi Platter

Ahi & Nairagi with wasabi and shoyu

\$450.00

Assorted Maki Sushi Platter

*Futomaki and Reverse California
Served with Wasabi and shoyu*

\$280.00

Boiled Soy Beans

\$55.00

Toasted Garlic- Alaea Soy Beans

\$60.00

Local Style Boiled Peanuts

\$50.00

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8/09

